Massachusetts Department of Public Health										
Foodborne Illness Complaint Worksheet										
Please Complete and Send or Fax to: MDPH Food Protection Program 305 South Street, Jamaica Plain, MA 02130 Fax: (617) 983-6770 Cuestions? Call: Food Protection Program: (617) 983-6712 Division of Epidemiology: (617) 983-6800 Enterics Laboratory: (617) 983-6609										
Person Completing Information										
ame: = = = = = = = = =										
Affiliation: ☐ Local BOH (town): ☐ State DPH (division): ☐ Other:										
Reporter/Complainant										
Name:										
Illness Information										
# Persons ill: Symptoms: (mark if reported for anyone):										
□ Diarrhea □ Vomiting □ Nausea □ Abdominal cramps □ Fever □ Bloody stool □ Headache □ Muscle aches □ Chills □ Loss of appetite □ Fatigue □ Dizziness □ Burning in mouth □ Other symptoms:										
Onset: → Earliest Date: / / Time: : □AM □PM Latest (if > 2 ill) Date: / / Time: : □AM □PM										
Duration: ☐ Less than 24 Hours ☐ 24-48 Hours ☐ More than 48 Hours ☐ Ongoing ☐ Unknown										
III Persons: Name Address/Town Address/Town Age (yrs) Occupation Med. Provider/										
1 □ same as reporter (above)										
2										
3										
4										
Medical attention received (<u>by anyone)</u> ? ☐ Yes ☐ No ☐ Unknown → If Yes, specify above: ↑ Stool specimens submitted (<u>by anyone)</u> ? ☐ Yes ☐ No ☐ Unknown → To SLI ¹? ☐ Yes ☐ No ☐ Unknown Medical diagnosis reported?										

Food History												
→ Obtain history back	→ Obtain history <u>back 72 hours</u> prior to symptoms, or, if organism identified, <u>b/n min and max incubation</u> periods (see p.2)											
→ If > 2 ill, follow above time frame for common meals (foods) only												
												
Date & Time ²	Exp ⁵	# Food(s) consumed	Restaurant / store where purchased (name, town) Place consu									
	EXD	Foodis/ Collsulled	Durchaseu mame, town	Place consumed ☐ Same (as left) ☐ Home								
Dι				☐ Other (specify):								
MDPH Foodborne Illness Complaint Worksheet Page 2 of 2												
Food History (continued)												
		#	Restaurant / st	ore where								
Date & Time ²	Exp ³	Food(s) consumed	purchased (name, town)	Place consumed								
□В				☐ Same (as left) ☐ Home								
□L				☐ Other (specify):								
□D												
□ B				☐ Same (as left) ☐ Home								
				☐ Other (specify):								
□ L				, ,								
□ D												
□В				☐ Same (as left) ☐ Home								
□L				☐ Other (specify):								
□D												
□В				☐ Same (as left) ☐ Home								
□L				☐ Other (specify):								
□ D												
□В				☐ Same (as left) ☐ Home								
				☐ Other (specify):								
□ D												

Notes												
Food Testing												
Food(s) available for testing? \square Yes \square No \square Unknown \rightarrow Sent to SLI 1 ? \square Yes \square No \square Unknown												
→ If Yes, specify food(s) & sources:												
Product and Manufacturer Information for Commercially-Processed Food(s)												
Product name: Code/lot #												
Expiration date: / / Package size/type: Manufacturer: \$\mathbb{\alpha}: () -												
Address:						,						
Incubation Periods for Selected Organisms												
	Min	Max		Min	Max		Min	Max				
B. cereus (short)	1 hr	6 hrs	E. coli O157:H7	3 days	8 days	Staph. aureus	30 min	8 hrs				
B. cereus (long)	6 hrs	24 hrs	Hepatitis A	15 days	50 days	Shigella	12 hrs	96 hrs				
Campylobacter	1 day	10 days	Salmonella (non-typh	ni) 6 hrs	72 hrs	Vibrio cholerae	few hrs	5 days				
Cyclospora	1 day	14 days	Salmonella typhi	1 wk	3 wks	Viral GI	12 hrs	48 hrs				
C. perfringens	6 hrs	24 hrs	Shellfish poisoning	minutes	few hrs	Yersinia	3 davs	7 days				